

Title (en)
METHOD FOR THE TREATMENT OF JELLYFISH INTENDED FOR HUMAN CONSUMPTION WITHOUT THE USE OF ALUMINIUM SALTS AND PRODUCTS/INGREDIENTS OBTAINED BY THIS PROCESS

Title (de)
VERFAHREN ZUR BEHANDLUNG VON QUALLEN, DIE FÜR DEN MENSCHLICHEN VERZEHR BESTIMMT SIND, OHNE VERWENDUNG VON ALUMINIUMSALZEN UND DURCH DIESES VERFAHREN ERHALTENE PRODUKTE/INHALTSSTOFFE

Title (fr)
PROCÉDÉ DE TRAITEMENT DES MÉDUSES DESTINÉES À LA CONSOMMATION HUMAINE SANS UTILISATION DE SELS D'ALUMINIUM ET PRODUITS/INGRÉDIENTS OBTENUS PAR CE PROCÉDÉ

Publication
EP 3763224 A1 20210113 (EN)

Application
EP 20185250 A 20200710

Priority
IT 201900011472 A 20190711

Abstract (en)
The invention concerns a process that does not involve the use of aluminium salts (or alum) for the treatment of jellyfish biomass with the aim of making the tissues of some jellyfish species edible and usable for human food consumption. Alum-free jellyfish tissues obtainable according to this process and uses thereof for the preparation of a food product are also described. In another aspect, the use of the jellyfish tissue obtainable by the process as a flavour enhancer or food ingredient is described.

IPC 8 full level
A23L 17/00 (2016.01)

CPC (source: EP)
A23L 17/00 (2016.08)

Citation (applicant)

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- GB 201102760 A 20110217
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Citation (search report)

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CN118011783A; WO2024061492A1

Designated contracting state (EPC)

AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Designated extension state (EPC)

BA ME

DOCDB simple family (publication)

EP 3763224 A1 20210113; IT 201900011472 A1 20210111

DOCDB simple family (application)

EP 20185250 A 20200710; IT 201900011472 A 20190711